

DARK CHOCOLATE AND RASPBERRY MONOPORTION

Intermediate level

ALMOND & RASPBERRY FINANCIER

AVOLETTA	550g	Mix all the powdered ingredients by hand with a whisk.
VIGOR BAKING	4g	Add the egg whites and then the melted butter, continue
all-purpose flour	50g	mixing until you obtain a smooth mixture.
cornstarch	50g	Pour into cylindrical molds and add the CESARIN
egg whites	370g	RASPBERRY TUTTAFRUTTA.
unsalted butter 82% fat	120g	Cook at 160°C for approximately 20min.
raspberries	qb	To break down.

RASPBERRY GEL

FRUTTIDOR LAMPONE	500g	Mix water and neutral Lilly with a whisk and add them to
LILLY NEUTRO	100g	Fruttidor, pour into a hemisphere silicone mould.
water	100g	Place in the freezer until completely hardened.

DARK CHOCOLATE MOUSSE

liquid cream 35% fat	150g	-Bring the cream (1) to the boil and pour it over the chocolate,
SINFONIA CIOCCOLATO FONDENTE 68%	170g	emulsify until obtaining a shiny ganache.
liquid cream 35% fat	200g	-semi-whip the cream (2) and add the ganache.
	20g	-fill the silicone mold with the 68% DARK CHOCOLATE
water	20g	SYNFONIA mousse, place the raspberry gelled cylinders
		inside and blast chill.

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ANHYDROUS RED FRUITS GLAZE

CHOCOSMART CIOCCOLATO BIANCO	300g	-Heat the CHOCOSMART WHITE CHOCOLATE to 35°C and add the CHOCOCREAM CRUNCHY RED FRUITS -Glaze the raspberry financier cylinder. -place in the fridge for a few minutes
CHOCOCREAM CRUNCHY FRUTTI ROSSI	100g	

WHITE CHOCOLATE SPRAY MASS

SINFONIA CIOCCOLATO BIANCO	150g	-Melt the cocoa butter and the WHITE CHOCOLATE SINFONIA at 45°C. -Spray the mass at 35°C.
BURRO DI CACAO	150g	

FINAL COMPOSITION

-Once the financier is frosted, place a Pink/white rosette on it.
-Spray the white chocolate velvet effect topper.
-Decorate with tufts of whipped cream and then with Butterfly pink/white and fresh fruit.